

SATURDAY, JANUARY 8, 2011

Ring Toss

Toss out the old onion ring and bring in the new- - the POTATO RING! Ummm, YUM! We tried this tasty treat at **Maritime Parc**, the sexy new seafood restaurant on the Hudson. After one bite of the potato ring, we took the chef hostage until he agreed to give us the recipe. We're giving it to you in hopes you'll bail us out of jail.



[Maritime Parc Mashed Potato Ring Recipe](#)

6 Idaho Potatoes-peeled
 2 Tablespoons Butter
 ½ Cup Heavy Cream
 1 Cup All Purpose Flour
 3 Eggs
 2 Cups Panko Breadcrumbs
 Salt and Pepper
 Canola Oil for frying

Instructions: Place potatoes in a large pot covered with water and place over high heat. Cook until tender and drain very well. While potatoes are cooking bring butter and cream to a simmer and reserve. Pass the potatoes through a ricer and combine with cream/butter. Season with salt and pepper. Spread onto a cookie sheet while keeping a thickness of ½ inch. Place sheet in freezer until potatoes harden. Using a 2 ½ inch cutter, cut the potatoes into circles then using a 1 inch cutter, cut the circles into rings (reserve the centers for tater tots following remainder of recipe). Place the flour, egg and breadcrumbs into separate shallow bowls. Coat the rings (while still frozen) with the flour, shaking off excess, then the egg and finally the breadcrumbs. Place them into a fryer set at 350 degrees and cook until golden. If fryer is too hot the outside will be golden and the inside will still be frozen. Serve immediately or reserve in a warm oven until ready no more than ½ hour.

Makes approximately 6 based on the size of the potato